MEAL SERVICE
DINNER EVERYDAY 5 TO 10 PM
HAPPY HOUR 4 TO 5 PM
WEEKEND BRUNCH 10 AM TO 2 PM

AUTOMATIC SEAFOOD AND OYSTERS

CHAMPAGNE CAVIAR RAW BAR WHOLE FISH COCKTAILS

June 10, 2025

CHILLED SEAFOOD

	RATE
***RED SNAPPER NIGIRI** tamari, green garlic ginger vinaigrette, chili crunch	18
***TUNA CRUDO** ponzu, cilantro, crispy garlic, fresno	17
MARINATED GULF CRAB CLAWS lime, cilantro, fish sauce	25
PEACH AND NECTARINE GAZPACHO peaches, nectarine, pistachio, gulf crab, ramp	25

STARTERS

YEAST ROLLS eastaboga honey butter	6
SMOKED FISH DIP fresno, dill, crackers	10
CRISPY FISH COLLAR calabrian chili butter, farm pickles	17
GRILLED OYSTERS spinach, spring onion, parmesan, lemon	17
CRISPY PORK BELLY strawberry ginger chutney, pickled strawberry, spring onions	15
OCTOPUS A LA PLANCHA yogurt, harissa, fennel, guajillo oil	17
***CORNMEAL FRIED OYSTERS** ramp aioli, farm pickles, spicy citrus pepper	18

FIN FISH

	RATE
ROASTED RED SNAPPER lemon, extra virgin olive oil, sea salt	46
DUCK FAT POACHED SWORDFISH morels, shiitake garum beurre blanc	44
***SPICE CRUSTED YELLOWFIN TUNA** cherry tomatoes, rattlesnake beans, spring onion, sourdough crouton, frisee, miso yuzu aioli	43
GRILLED YELLOWEDGE GROUPER baby squash, white corn, zucchini, bacon, sherry vinaigrette	46
BLACKENED AMBERJACK crawfish beurre blanc	44
***FISH AND CHIPS** halibut, french fries, sauce gribiche	32
CRISPY WHOLE FLOUNDER leeks, spring onion, gochujang glaze	45

SALADS

***CAESAR** garlic breadcrumbs, lemon anchovy vinaigrette	11
SHAVED KALE asparagus, green hill, strawberries, goat cheese vinaigrette	12
MIXED FARM LETTUCE buttermilk ramp dressing, crispy ham, farm radish, sunflower seeds, sungold tomato	11

ASSORTED SEAFOOD

	RATE
***SHRIMP FRIED RICE** basmati, miso yum yum, peppers, cabbage, fried egg, chili crunch	35
***SEARED NEW ENGLAND SCALLOPS** tasso, fresno, peaches	40
BUTTER POACHED LOBSTER ROLL french fries, garlic beurre blanc	33

NOT SEAFOOD

ROASTED HALF CHICKEN collards, jerk spice	26
***PRIME NY STRIP** potato puree, bordelaise, wild mushrooms, garlic confit	48
VEGETABLE PLATE spinach, farm corn, snap peas, mushroom tapenade, zucchini, sticky rice, green curry	25

SIDES

***CRISPY POTATOES** pecorino, garlic aioli	10
HUSHPUPPIES fresno, scallion, comeback sauce	10
POTATO PUREE chives	10
ROASTED CABBAGE xo sauce	11
ROASTED SNAP PEAS black garlic bearnaise, crispy ham	12

HISTORIC LAKEVIEW BIRMINGHAM, AL. U.S.A. EXECUTIVE CHEF: ADAM EVANS

SPRING SEASON
"A" DECK

THIS ITEM MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOU RISK OF FOODBORNE ILLNESS

COCKTAILS

COSTA DE COCO (FROZEN)
absolut lime, rum blend, pineapple, coconut, lime 14

M-PORT SPRITZ
white port, montenegro, prosecco, mint 14

YUZU NO YUME
bombay sapphire gin, byrrh, yuzu, strawberry 13

PEACHES AND DREAM
cathead vodka, peaches, manzanilla sherry, citrus 14

A.S.O MARTINI
plymouth gin, fino sherry, dry vermouth, salt, bitters 14

THREE'S A CROWD
lunazul blanco, arette reposado, vida mezcal, herbsaint, cucumber syrup, herbs, citrus 15

***CRIMSON COVE**
redfish rye, tart cherry, coconut, montenegro, cappelletti, lemon, saline, togarashi 14

APERA'S DATE
jim beam black, rare apera, date honey, bitters 15

contains gluten

SPIRIT FREE

THE CANOPY
giffard aperitif, plum-cinnamon, lemon, pineapple 10

Phony Negroni N.A. 10

High Rise Mango (NA, CBD 10mg, THC 5mg) 11

Leitz Eins Zwei Zero Sparkling Rose N.A. 8

San Pellegrino 6

Ginger Beer 3 **Tonic** 3

Iced Tea (Unsweet) 4

Coke/Diet Coke/Coke Zero/Sprite 3

BUBBLY

CHARDONNAY/PINOT MEUNIER/PINOT NOIR Aubry 1er Cru Brut, *Champagne*, FR NV.....21/84

FRAPPATO Feudo Di Santa Tresa, *Sicily*, IT NV.....15/60

GAMAY NOIR Effervescence, *Beaujolais*, FR NV.....15/60

CHENIN BLANC Maitre De Chai Wilson Vineyards, *Clarsksburg*, CA '21.....70

ALBARIÑO Mar De Frades "Brut Nature", *Rias Baixas*, SP NV.....75

LALVARI Tushpa X LAB Pet Nat, *Ararat Valley*, AM.....66

CABERNET FRANC Domaine Guion "Bete dev Benais", *Loire Valley*, FR NV.....69

PINOT MEUNIER Gamet " Rive Droite" Blanc des Noirs Brut, *Champagne*, FR NV..... 126

PINOT MEUNIER Wirth Michel "les Meuniers De Raoul" Extra Brut, *Champagne*, FR NV..... 261

PINOT MEUNIER Benoit Dehu La Rue des Noyers Cuvee, *Champagne*, FR '20.....310

CHARDONNAY Pierre Gimonnet Special Club Brut, *Champagne*, FR 2015..... 325

SAKE

Joto One-Cup Okayama, Japan 15% 9

Gekkeikan Nigori Kyoto, Japan 10% 20

BEER

DRAFT

Alabama Beer Company Light Lager, Alabama 4.5% 8

Birmingham District Brewing Lose Your Way Hazy IPA, Alabama 6.5%.....8

Guinness Stout, Ireland 4.2% 8

CANS

BRLO Brewing "Happy Pils" German-style pilsner, Germany 4.9%. 8

Miller High Life Lager, WI 4.6% 6

Fairhope Amber Ale, AL 5.9%. 8

OEC Brewing Belgian Style Farmhouse Saison, CT 5.5%...8

Prairie Artisan Ales "Blueberry Boyfriend" Sour Ale, OK 5.4%.....8

Oyster City "Tates Helles" German-style lager, FL 5%.....7

Oyster City "Mangrove" Mango Pale Ale, FL 8.2%.....8

Oyster City "Hooter Brown" Brown Ale, FL 8.5%.....8

Heineken (NA) Lager, Holland 0.0% 7

WINE

WHITE

HONDARRABI ZURI/CHARDONNAY Mokoroa, *Basque Country*, ESP '23.....11/44

VERMENTINO/FALANGHINA Chalmers Wines, "Montevecchio Bianco" *Victoria*, AUS '21.....13/52

VIOSINHO/ARINTO Dow's "Vale Do Bomfin" *Douro*, PT '22.....13/52

CHENIN BLANC Domaine Sérol,"Pourquoi Faire Sans Blanc", *Loire Valley*, FR '23.....16/64

SAUVIGNON BLANC Stephanie & Arnaud Dezat, *Sancerre*, FR '24.....18/72

CHARDONNAY Sandhi, *Central Coast*, CA '23.....17/68

ARINTO/VIOSINHO Clos de Bonafati, Crazy Javali Branco, *Douro*, PRT '22.....68

CHENIN BLANC 1006 Vins De Loire, "Celeste", *Loire*, FR '21.....99

VERMENTINU Railsback Soeur,"Brick Barn Vineyard", *Santa Ynez*, CA '21.....66

MELON Domaine Luneau-Papin, "Vera Cruz", *Loire Valley*, FR '22.....70

ARNEIS Paitin "Elisa", Roero, *Piedmont*, IT '23.....48

HONDARRABI ZURI Bengoetxe Tkakoli, *Olaberria*, ESP '22.....68

WHITE BLEND Wolfberger,*Vin D' Alsace*, FR '20.....52

ERBALUCE Giacometto Bruno, *Piedmont*, IT '22.....68

SAUVIGNON BLANC Les Boucauds ,Claude Riffault, *Sancerre*, FR '23.....105

SAUVIGNON BLANC Domaine Nicolas Millet, Le Chene Marchand, *Sancerre*, FR '22.....116

SAUVIGNON BLANC Cantina Puiatti Friuli-Venezia, *Giulia*, IT '23..... 60

LUGANA Marangona, *Lombardy*, IT '22.....54

SILVANER Hans Wirsching, "Iphofer", *Franconia*, DE '22 68

RIESLING Schloss Vollrads Winkel Spätlese, *Rheingau*, DE '21.....78

RIESLING Domaine Weinbach, "Cuvee Colette", *Alsace*, FR '22.....132

GRENACHE BLANC/ROUSSANNE Domaine De La Charbonnière, *Châteauneuf-du-Pape*, FR '22.....90

COLOMBARD Martha Stoumen "Honeymoon", *Mendocino*, CA "22.....78

CHARDONNAY Domaine Vincent Wengier, *Burgundy*, FR '22.....70

CHARDONNAY Presqu'ile Vineyard Estate, *Santa Barbara*, CA '19..... 102

CHARDONNAY Puligny-Montrachet 1 er Cru Hameau De Blagny, *Burgundy*, FR '20.....275

CHARDONNAY Pierre-Yves Colin-Morey Saint Aubin 1er Cru Marguerite, *Burgundy*, FR '20.....340

ROSÉ

HONDARRABI ZURI/HONDARRABI BELTZA Baskoli, *Basque Country*, ESP '24.....15/60

RED

GARNACHA Pares Balta "Indigena" *Barcelona*, ESP '21 .....13/52

RED BLEND 1L La Boutanche, *Sonoma Valley*, CA '23..14/56

MONTEPULCIANO Francesco Cirelli, *Abruzzo*, IT NV.....10/40

PINOT NOIR Freedom Hill Vineyard, "Patricia Green Cellars", *Willamette Valley*, OR '22.....18/72

CABERNET SAUVIGNON BACA, *Napa Valley*, CA '23 .....16/64

SAPERAVI Dila-O, Kakheti, *Qveri*, GE '21.....36

ARENI/KAKHET/MILAGH Van Ardi Estate Blend, *Aragatsotn*, AM '21.....54

GRENACHE NOIR Domaine du Petit Bonhomme "Mariole" Rouge, *Provence*, FR '23.....63

CABERNET FRANC Le Garenne Chinon, *Loire Valley*, FR '21.....60

SYRAH/NEBBIOLO Division Wine CO. "Ouest", *Columbia Valley*, OR '22.....49

SANGIOVESE Montesecondo, Chianti Classico, *Tuscany*, IT '22.....99

TROUSSEAU Luchsinger Vineyard "Arnot-Roberts", *Lake County*, CA '23.....84

PINOT NOIR Scar of the Sea Wines, SLO Coast, CA '24..72

PINOT NOIR 1.5 L Edmond Cornu "La Corvee", 1 er Cru Ladoix, *Burgundy*, FR '19.....450

PINOT NOIR Dujac Fils & Pere "Chambolle-Musigny", Burgundy, FR '22.....665

ZINFANDEL "Ridge", Pagani Ranch, *Sonoma*, CA '21.....130

SYRAH/CABERNET SAUVIGNON Château La Mascaronne Rouge, *Côtes De Provence*, FR '19.....60

CABERNET SAUVIGNON Buehler, *Napa*, CA '21.....68

CABERNET SAUVIGNON Cliff Lede, *Napa*, CA '19.....160

CABERNET SAUVIGNON 1.5 L Chateau le Puy Cuvee, Emilien, *Bordeaux*, FR '21.....290

CORVINA/MOLINARA Vaio Armaron Serego Alighieri, *Valpolicella Classico*, IT, 13'.....330

NEBBIOLO Castello Conti, *Boca*, IT '90.....475

DESSERT

KEY LIME PIE toasted meringue 12

***ASO SUNDAE** coconut ice cream, rum cake, vanilla chantilly, fudge sauce, rum anglaise 15

*contains alcohol

BANANA PUDDING banana ganache, nilla wafer, sweet cream 14

PEACH CREME BRULEE cobbler cookie 14

YEAST ROLL BREAD PUDDING white chocolate, raspberries 13

PEACHES AND CREAM peach sorbet, vanilla bean ice cream, pavlova, poached peaches 13

PEACH SORBET 9

ESPRESSO MARTINI ketel one, averna, demerara, espresso

15

FIRST MATE rum blend, campari, amaretto

15

DESSERT WINE

CHARLESTON SPECIAL MADEIRA	16
HENRIQUES & HENRIQUES 10YR BOAL MADEIRA	18
NIEPOORT RUBY PORT	8
TORO ALBALÁ DON PX	9
KOPKE 10YR TAWNY PORT	16

AMARI - CORDIALS

CYNAR	10
MONTENEGRO	12
FRANGELICO	9
GRAND MARNIER	13
AMARETTO	9
KAHLUA	9
FERNET BRANCA	9
DUBONNET	7
PASUBIO	7

JUNE COFFEE

COFFEE	5
ESPRESSO	6
ESPRESSO DRINKS	6

LOOSE-LEAF TEA

TURMERIC GINGER	5
ENGLISH BREAKFAST	5
JASMINE PEARLS	5
HIBISCUS BERRY	5
CINNAMON PLUM	5

AUTOMATIC
SEAFOOD & OYSTERS
BIRMINGHAM, ALABAMA U.S.A.

AUTOMATIC RAW BAR SEAFOOD

June 10, 2025

*GULF	RATE
Murder Point medium, smooth, clean, like butter ... AL	3
Skipper Sweets medium, high salinity, mineral finish ... FL	3
Bay Beauts medium, low salinity, smooth finish .... FL	3
Salty Birds small, mild briny, crisp finish ..... FL	3
Matagorda Pearls medium/large, salty bite with a smooth, sweet finish ... TX	3

*EAST	RATE
Peter's Point medium/large, delicate, salty brine, seaweed finish...MA	3.15
Queen's Cup small, mild salt, melon finish...MA	3.15

*WEST	RATE
Baywater Indigo small, medium brine, fruity finish... WA	3.50

"WHEN ALL ELSE HAS BEEN DONE AND SAID, ALONG COMES MR. OYSTERHEAD" —LES CLAYPOOL

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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FIRST MATE rum blend, campari, amaretto

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DESSERT WINE

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HENRIQUES & HENRIQUES 10YR BOAL MADEIRA	18
NIEPOORT RUBY PORT	8
TORO ALBALÁ DON PX	9
KOPKE 10YR TAWNY PORT	16

AMARI - CORDIALS

CYNAR	10
MONTENEGRO	12
FRANGELICO	9
GRAND MARNIER	13
AMARETTO	9
KAHLUA	9
FERNET BRANCA	9
DUBONNET	7
PASUBIO	7

JUNE COFFEE

COFFEE	5
ESPRESSO	6
ESPRESSO DRINKS	6

LOOSE-LEAF TEA

TURMERIC GINGER	5
ENGLISH BREAKFAST	5
JASMINE PEARLS	5
HIBISCUS BERRY	5
CINNAMON PLUM	5

AUTOMATIC
SEAFOOD & OYSTERS
BIRMINGHAM, ALABAMA U.S.A.